THE FOOD SAFETY AND INSPECTION SERVICE IN RHODE ISLAND

The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in Rhode Island are safe, wholesome, and accurately labeled. Federal inspection personnel maintain a presence in over 6,200 establishments nationwide working to prevent foodborne illness and protect the public health.

11 FSIS employees work in Rhode Island everyday to protect the public health

FSIS’s Philadelphia, PA District has jurisdiction over Rhode Island establishments

Regulatory Authority
- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

29 MEAT AND POULTRY PLANTS IN RHODE ISLAND

68 THOUSAND ACRES OF FARMLAND

55% OF RHODE ISLAND’S SHEEP SOLD IN PROVIDENCE COUNTY

2013: INSPECTED IN NEW ENGLAND
93.7 THOUSAND HEAD OF LIVESTOCK